EN User Manual

USER MANUAL

Cooker

ZCG63200BA
ZCG63200WA
ZCG63200XA

GB IE

ZANUSSI

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Subject to change without notice.

⚠ Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- Cleaning and user maintenance shall not be made by children without supervision.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Do not operate the appliance by means of an external timer or separate remote-control system.

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Remove any spillage from the lid before opening. Let the hob surface cool down before closing the lid.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.

Safety instructions

This appliance is suitable for the following markets: GB IE

Installation

WARNING!
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not install the appliance on a platform.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.

Electrical Connection

WARNING!
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door, before you connect the mains plug to the mains socket.

Gas connection

- All gas connections should be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.

Use

WARNING!
Risk of injury and burns.
Risk of electrical shock.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.

WARNING!
Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put water directly into the hot appliance.

  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance or directly on the bottom of the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches. Always lift these objects up when you have to move them on the cooking surface.
- Provide good ventilation in the room where the appliance is installed.
- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners.
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

Care and Cleaning

WARNING!
Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance.
  Disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Remaining fat or food in the appliance can cause fire.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion. To decrease the condensation operate the appliance for 10 minutes before cooking.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.
- Do not clean the burners in the dishwasher.

Lid

- Do not change the specification of the lid.
- Clean the lid regularly.
- Do not open the lid, when there are spills on the surface.
- Before you close the lid turn all burners off.
- Do not close the lid until the hob and oven are completely cold.
- Glass lid can shatter, when heated (if applicable).

Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Gas Grill

WARNING!
Risk of fire, explosion and burns.

- Do not leave the appliance unattended during grilling. Accessible parts become hot.

- Keep children away when the grill is in use.
- Never use the grill with the oven door closed. Leave the oven door open. There is a risk of fire or carbon monoxide emissions.
- Do not put the oven shelf with food on the highest shelf level.

Disposal

WARNING!
Risk of injury or suffocation.

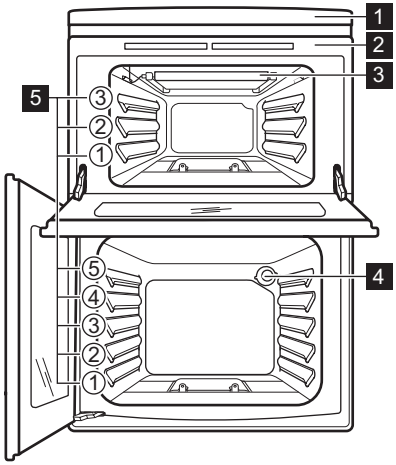
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.
- Flat the external gas pipes.

Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

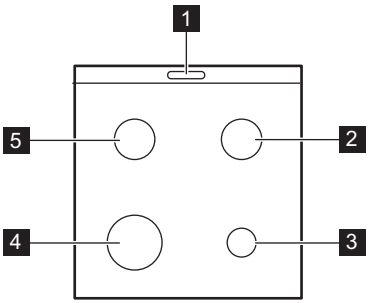
Product description

General overview



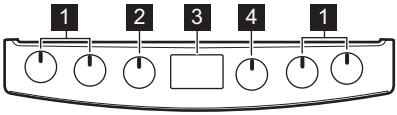
1 Control panel and hob
2 Air vents for the cooling fan
3 Grill
4 Lamp
5 Shelf positions

Cooking surface layout



1. Steam outlet - number and position depend on the model
2. Semi-rapid burner
3. Auxiliary burner
4. Rapid burner
5. Semi-rapid burner

Cooker control panel



1. Knobs for the hob
2. Knob for the main oven
3. Electronic programmer
4. Knob for the top oven

Accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Baking tray**
  For cakes and biscuits.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Trivet**
  For roasting and grilling.

Use the trivet only with the Grill- / roasting pan.

Before first use

WARNING!
Refer to Safety chapters.

Initial Cleaning

Remove all accessories from the appliance.

Refer to "Care and cleaning" chapter.

Clean the appliance before first use.
Put the accessories back to their initial position.

Setting the time

You must set the time before you operate the oven.

When you connect the appliance to the electrical supply or after a power cut, the indicator for the Time of Day function flashes.

Press the + or — to set the correct time. After approximately five seconds, the flashing stops and the display shows the time of day.

To change the time, press ⏲ again and again until the indicator for the Time of Day function flashes.

Preheating

Preheat the empty appliance to burn off the remaining grease.

Preheat the two ovens. Heat up one oven at a time.

1. Set the maximum temperature.
2. Let the appliance operate for 1 hour.
Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

WARNING!
Refer to Safety chapters.

Ignition of the hob burners

Always light the burner before you put on the cookware.

WARNING!
Be very careful when you use open fire in the kitchen environment. The manufacturer declines any responsibility in case of the flame misuse.

1. Turn the knob for the hob to the position ☆ and push it down. When you push the knob, the spark generator activates automatically.
2. Keep the knob for the hob pushed for equal or less than 10 seconds to let the thermocouple warm up. If not, the gas supply is interrupted.
3. Adjust the flame after it is regular.

WARNING!
Do not keep the knob pushed for more than 15 seconds. If the burner does not light after 15 seconds, release the knob, turn it into the off position and try to light the burner again after minimum 1 minute.

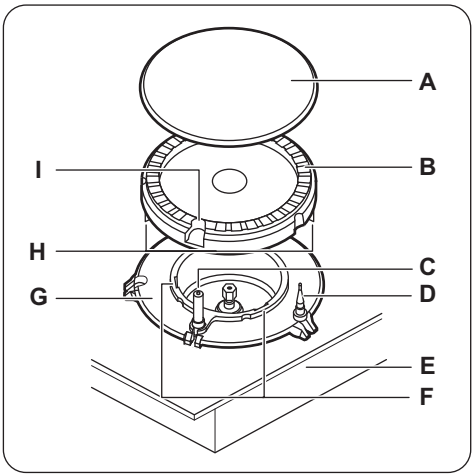
If after some tries the burner does not light, check if the crown and its cap are in the correct position.

In the absence of electricity you can ignite the burner without an electrical device. In this case approach the burner with a flame, push the relevant knob down and turn it to maximum position. Keep the knob pushed for equal or less than 10 seconds to let the thermocouple warm up.

If the burner accidentally goes out, turn the knob to the off position and try to light the burner again after minimum 1 minute.

The spark generator can start automatically when you switch on the mains, after installation or a power cut. It is normal.

Burner overview



A) Burner cap
B) Burner crown
C) Ignition candle
D) Thermocouple
E) Hob
F) Slots
G) Burner body
H) Location peg
I) Hole for the ignition candle

Replacing burner parts

1. Put carefully the burner crown on the burner body. Let the crown fall freely onto the body. Do not use force.
   Make sure that the hole in the crown is above the ignition candle.
   Make sure that the location pegs are in the slots in the burner body.
   Make sure that you can move the crown a small distance from side to side.
2. Put the burner cap centrally on top of the crown.
   Make sure that the cap is correctly installed, with the enamel side up and you can move the cap from side to side and front to back.
3. Light the burner.

If the burner does not ignite, adjust the crown and cap again.

Turning the burner off

To put the flame out, turn the knob to the off position 0 .

WARNING!
Always turn the flame down or switch it off before you remove the pans from the burner.

Lid Safety Device

Lid has safety device, which cuts off the gas supply for the hob. It works only when the lid is closed.

WARNING!
Always use the knob for the hob to switch off a burner. Do not use the lid as a cut-off device.

Hob - Hints and tips

WARNING!
Refer to Safety chapters.

Cookware

WARNING!
Do not put the same pan on two burners.

WARNING!
Do not put unstable or damaged pots on the burner to prevent from spill and injury.

CAUTION!
Make sure that pot handles are not above the front edge of the cooktop.

CAUTION!
Make sure that the pots are placed centrally on the burner in order to get maximum stability and to get lower gas consumption.

Diameters of cookware

WARNING!
Use cookware with diameters applicable to the size of burners.

Burner	Diameter of cookware (mm)
Rapid	180 - 260
Semi-rapid	120 - 220
Auxiliary	80 - 160

Hob - Care and cleaning

WARNING!
Refer to Safety chapters.

General information

- Clean the hob after each use.
- Always use cookware with clean bottom.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner applicable for the surface of the hob.
- Wash stainless steel parts with water, and then dry them with a soft cloth.

Pan supports

The pan supports are not resistant to washing in a dishwasher. They must be washed by hand.

1. Remove the pan supports to easily clean the hob.

   Be very careful when you replace the pan supports to prevent the hob top from damage.

2. The enamel coating occasionally can have rough edges, so be careful when you wash

the pan supports by hand and dry them. If necessary, remove stubborn stains with a paste cleaner.

3. After you clean the pan supports, make sure that they are in correct positions.
4. For the burner to operate correctly, make sure that the arms of the pan supports are aligned with the centre of the burner.

Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the hob.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and some detergent. After cleaning, rub the hob dry with a soft cloth.

Cleaning the spark plug

This feature is obtained through a ceramic ignition candle with a metal electrode. Keep these components well clean to prevent difficult lighting and check that the burner crown holes are not obstructed.

Oven - Daily use

WARNING!
Refer to Safety chapters.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

If there is a defect in the cooling fan, contact the Authorised Service Centre.

Igniting the oven and grill burners

CAUTION!
When the oven is active, the lid has to be opened to avoid over-heating. Keep the oven door open when you ignite the burner.

Oven safety device:
The oven burners have a thermocouple. It stops the gas flow, if the flame goes out.

You cannot operate the top oven burner, when the grill is active.

1. Open the oven door.
2. Push the knob for the top oven and turn it counterclockwise to ✲ to ignite the top oven burner.
   - Push the knob for the top oven and turn it clockwise to ✲ 🔥 to ignite the grill burner.
   - Push the knob for the main oven and turn it counterclockwise to ✲ to ignite the main oven burner.
3. Keep the knob pushed for equal or less than 15 seconds to let the thermocouple warm up. If not, the gas flow is interrupted.
4. After ignition release the knob, close the oven door and turn the knob to set the necessary heat setting.

WARNING!
Do not push the knob for more than 15 seconds. If the oven burner does not light after 15 seconds, release the knob, turn it back to off position and try to light the oven burner again after minimum 1 minute.

CAUTION!
In the absence of electricity you can ignite the oven burner without an electrical device. In this case open the oven door, put the flame near the hole in the bottom of the oven cavity, turn the knob to the spark position and push it down. Keep the knob for the oven functions pushed for equal or less than 15 seconds to let the thermocouple warm up.

If the oven burner accidentally goes out, turn the knob for the oven functions to the off position and try to light the burner again after minimum 1 minute.

Turning off the oven burners

To put out the flame, turn the knob to the off position.

Top Oven Functions

Oven function		Application
0	Off position	The appliance is off.
1 - 8 1)	Heat settings	Heat settings for Conventional Cooking.
	Grilling	To grill flat food in the middle of the grill and to toast.

1) 1 - 140 °C, 2 - 145°C, 3 - 150°C, 4 -160°C, 5 - 180°C, 6 - 220°C, 7 - 245°C, 8 - 260°C

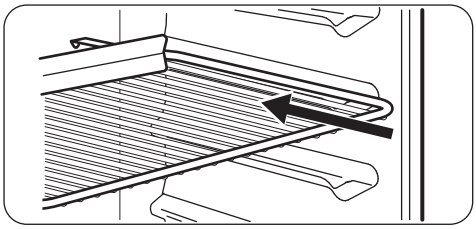
Main Oven Functions

Oven function		Application
0	Off position	The appliance is off.
↓°C	Minimum temperature	To set the minimum temperature.
1 - 9 1)	Heat settings	Heat settings for Conventional Cooking.
	Ignition	To activate the main oven.

1) min - 130 °C, 1 - 140°C, 2 - 150°C, 3 -165°C, 4 - 180°C, 5 - 205°C, 6 - 220°C, 7 - 230°C, 8 - 245 °C, 0 - 260°C

Inserting the oven accessories

Put the slide-in accessories between the guide bars in the top / main oven on the necessary shelf position.



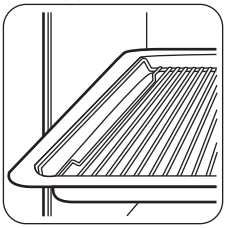
The flame protection on the shelf must point up.
Use the shelf with flame protection only on the first and second shelf position in the top oven and on all shelf positions in the main oven.

Trivet and Grill- / Roasting pan

WARNING!
Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

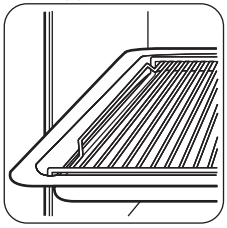
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the oven on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

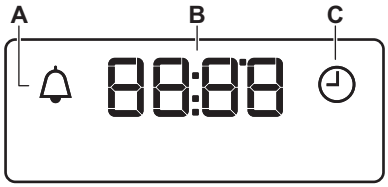
1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the oven on the necessary shelf position.

Oven - Clock functions

Display



A) Minute minder indicator
B) Time display
C) Time of day indicator

Buttons

Button	Function	Description
—	MINUS	To set the time.
⏲	CLOCK	To set a clock function.
+	PLUS	To set the time.

Setting the Minute Minder

Use this function to set a countdown time. The maximum time you can set is 2 hours 30 minutes. This function has no effect on the operation of the oven.

1. Press ⏲ again and again until the indicator for the Minute Minder function starts to flash.
2. Press + or — to set the necessary time.

The Minute Minder starts automatically after five seconds.

3. When the set time is completed, an acoustic signal sounds. Press any button to stop the clock function.
4. Turn the knob for the oven functions and the knob for the temperature to the off position.

Cancelling the clock functions

1. Press the ⏲ again and again until the necessary function indicator flashes.
2. Press and hold —.

The clock function goes out after some seconds.

WARNING!
Refer to Safety chapters.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

Top oven

The top oven is the smaller of the two ovens. It has 3 shelf positions. Use it to cook smaller quantities of food. It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche.

Main oven

The main oven is particularly suitable for cooking larger quantities of food.

Baking

- Your oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.

Baking results	Possible cause	Remedy
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

Conventional Cooking - Top oven

Food	Heat setting	Total preparation time (min)	Shelf position
Biscuits	4	10 - 20	1 - 2
Small / Queen Cake	5	18 - 25	1 - 2
Sponge	4	18 - 20	1 - 2
Victoria Sandwich	4	18 - 25	1 - 2
Gingerbread	2	75 - 90	1 - 2
Flapjack	5	25 - 30	1 - 2
Shortbread	3	45 - 65	1 - 2
Fruit Pies, Crumbles	6	40 - 50	1 - 2
Milk Puddings	3	90 - 180	1 - 2
Scones	7	8 - 12	1 - 2
Choux Pastry	6	30 - 35	1 - 2
Éclairs / Profiteroles	5	20 - 30	1 - 2
Flaky Pastry	6	25 - 40	1 - 2
Mince Pies	5	15 - 20	1 - 2
Pasta Lasagne etc.	5	40 - 45	1 - 2
Meat Pies	7	25 - 35	1 - 2
Quiche, Tarts, Flans	5	25 - 45	1 - 2
Shepherd's Pie	7	30 - 40	1 - 2
Soufflés	5	20 - 30	1 - 2
Fish	4	20 - 30	1 - 2
Fish Pie	6	20 - 25	1 - 2
Beef Casserole	3	150 - 180	1 - 2
Lamb Casserole	4	150 - 180	1 - 2

Food	Heat setting	Total preparation time (min)	Shelf position
Convenience Foods	Follow manufacturer's instructions		
Baked Potatoes	5	60 - 90	1 - 2
Roast Potatoes	6	60 - 90	1 - 2
Large Yorkshire Puddings	7	25 - 40	1 - 2
Individual Yorkshire Puddings	7	15 - 25	1 - 2

Conventional Cooking - Main oven

Food	Heat setting	Total preparation time (min)	Shelf position
Biscuits	4	10 - 20	1 + 4
Bread	8[1)]	25 - 30	2 - 3
Bread rolls / buns	8[1)]	15 - 20	3 - 4
Small / Queen Cake	5	18 - 25	1 + 4
Sponge	4	20 - 30	1 + 4
Victoria Sandwich	4	18 - 25	1 + 4
Madeira Cake	4	75 - 90	2 - 3
Rich Fruit Cake	2	135 - 150	2 - 3
Christmas Cake	2	180 - 270	2 - 3
Gingerbread	2	75 - 90	2 - 3
Flapjack	5	25 - 30	3
Shortbread	3	45 - 65	3
Fruit Pies, Crumbles	6	40 - 60	3
Milk Puddings	3	90 - 120	3
Scones	7	8 - 12	1 + 4
Choux Pastry	6	30 - 35	3
Éclairs / Profiteroles	5	20 - 30	3
Flaky Pastry	6	25 - 40	3
Mince Pies	5	15 - 20	1 + 4
Pasta Lasagne etc.	5	40 - 45	3

Food	Heat setting	Total preparation time (min)	Shelf position
Meat Pies	2	25 - 35	3
Quiche, Tarts, Flans	2	25 - 45	3
Shepherd's Pie	7	30 - 40	3
Soufflés	5	20 - 30	3
Fish	4	20 - 30	3
Fish Pie	6	20 - 25	3
Beef Casserole	3	150 - 180	2
Lamb Casserole	4	150 - 180	2
Convenience Foods	Follow manufacturer's instructions		
Baked Potatoes	5	60 - 90	3 - 4
Roast Potatoes	6	60 - 90	3 - 4
Large Yorkshire Puddings	7	25 - 40	3 - 4
Individual Yorkshire Puddings	7	15 - 25	3 - 4

1) When baking bread cook for 10 minutes at heat setting 8 then reduce to heat setting 6 for the remaining cook time.

Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

Roasting

Food	Heat setting	Total preparation time (min)	Shelf position
Beef / Beef boned	5	20 - 35 minutes per 500g (1lb) and 20 - 35 minutes over	2
Mutton / Lamb	5	25 - 35 minutes per 500g (1lb) and 25 - 35 minutes over	2
Pork / Veal / Ham	5	30 - 40 minutes per 500g (1lb)	2

Food	Heat setting	Total preparation time (min)	Shelf position
Chicken	5	15 - 20 minutes per 500g (1lb) and 20 minutes over	2
Turkey / Goose	5	15 - 20 minutes per 500g (1lb) up to 3500g (7lb) then 10 minutes per 500g (1lb) over 3500g (7lb)	2
Duck	5	25 - 35 minutes per 500g (1lb) and 25 - 30 minutes over	2
Pheasant	5	35 - 40 minutes per 500g (1lb) and 35 - 40 minutes over	2
Rabbit	5	20 minutes per 500g (1lb) and 20 minutes over	2

Grilling in general

WARNING!

- Always grill with the oven door opened.
- When the grill is active, closing the door automatically cut-off the flames.
  Do not use the door as a cut-off device.
- Make sure that the oven accessories are set in middle of the shelf between the front and rear of the oven cavity.
- **Always grill with the maximum temperature setting.**
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the deep pan to collect the fat into the first shelf position.
- Set the deep pan and the trivet as recommended in the grilling table.
- Grill only flat pieces of meat or fish.
- **Always preheat an empty oven with the grill functions for 5 minutes.**

Grilling

Food	Total preparation time (min)	Shelf position
Bacon Rashers	5 - 6	2 - 3
Beef Burgers (home-made)	20 - 30	2 - 3
Chicken Joints	30 - 40	2 - 3
Lamb Chops	15 - 20	2 - 3
Pork Chops	20 - 30	2 - 3
Whole Trout / Mackerel	15 - 25	2 - 3
Plaice / Cod Fillets	10 - 15	2 - 3
Kebabs	20 - 30	2 - 3
Kidneys – Lamb / Pig	8 - 12	2 - 3

Food	Total preparation time (min)	Shelf position
Liver – Lamb / Pig	10 - 20	2 - 3
Sausages	20 - 30	2 - 3
Steak – Rare	6 - 12	2 - 3
Steak – Medium	12 - 16	2 - 3
Steak – Well Done	14 - 20	2 - 3
Toasted Sandwiches	1 - 3	2 - 3

Oven - Care and cleaning

WARNING!
Refer to Safety chapters.

Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

Stainless steel or aluminium appliances

Clean the oven door with a wet sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

Catalytic cleaning

CAUTION!
Do not clean the catalytic surface with oven sprays, abrasive cleaning agents, soap or other cleaning agents. This will damage the catalytic surface.

Spots or discolouration of the catalytic surface have no effect on catalytic properties.

WARNING!
Keep children away when you clean the oven at a high temperature. The oven surface becomes very hot and there is a risk of burns.

CAUTION!
Always turn the oven light on while using the catalytic cleaning (if applicable).

Before activating the catalytic cleaning remove all the accessories from the oven.

The walls with a catalytic coating are self-cleaning. They absorb fat which collects on the walls while the appliance operates.

To support the self-cleaning procedure, heat the empty oven on a regular basis.

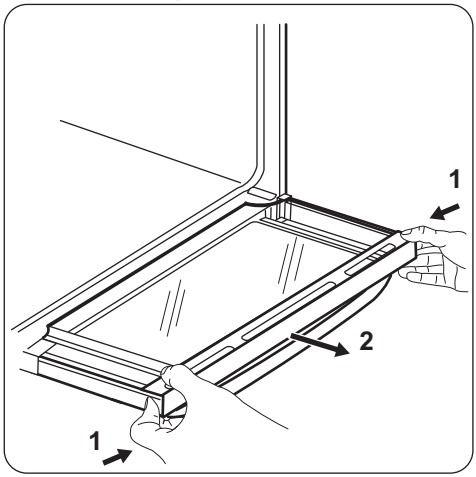
Catalytic cleaning works only in the main oven.

1. Clean the oven floor with warm water and washing up liquid, then dry it.
2. Set the maximum temperature and let oven operate for 1 hour.
3. Set the oven temperature to 250 °C and let the oven operate for 1 hour.
4. When the appliance is cool, clean it with a soft and moist sponge.

Removing and cleaning the door glasses - top oven

The door glass in your product can be different in type and shape from the examples you see in the image. The number of glasses can also be different.

1. Open the door.
2. Hold the door trim on the top edge of the door at the two sides and push inwards to release the clip seal.



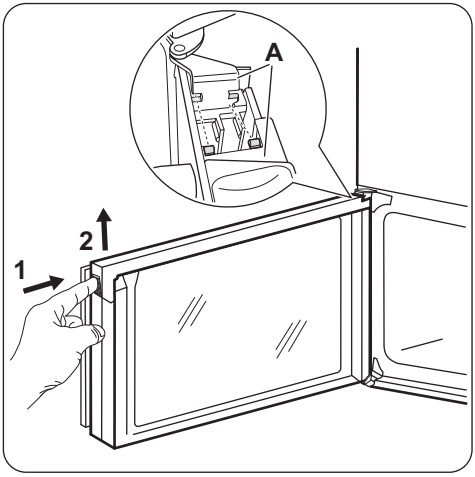
3. Pull the door trim to the front to remove it.
4. Remove the glass panels.

To install the panels, do the same steps in reverse.

Removing and cleaning the door glasses - main oven

The door glass in your product can be different in type and shape from the example you see in the image. The number of glasses can also be different.

1. Push the door trim at one side to remove it.



2. Pull up the trim.
3. Remove the glass panels.

To replace the glass panels, do the same steps in reverse. Before you lower the trim, attach the A trim part to the door. Refer to the image.

Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

WARNING!
Danger of electrocution! Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The back lamp

The lamp glass cover is at the back of the cavity.

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with a suitable 300 °C heat-resistant oven lamp.
   Use the same oven lamp type.
4. Install the glass cover.

Troubleshooting

WARNING!
Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
You cannot activate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply.
You cannot activate the appliance.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
You cannot activate the appliance.	The appliance is too hot.	Wait for the appliance to cool down.
The burners do not work.	There is no gas supply.	Check the gas connection.
There is no spark when you try to activate the spark generator.	Burner cap and crown are placed incorrectly.	Place the burner cap and crown correctly.
The flame extinguishes immediately after ignition.	Thermocouple is not heated up sufficiently.	After lightning the flame, keep the knob pushed for equal or less than 10 seconds.
The flame ring is uneven.	Burner crown is blocked with food residues.	Make sure that the injector is not blocked and the burner crown is clean.
The flame colour is orange or yellow.		The flame can look orange or yellow in some areas of the burner. This is normal.
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.

Problem	Possible cause	Remedy
The appliance makes noises.		Some metal parts of the appliance expand and contract when they heat up or cool down. The noises are normal.
The display shows "12.00".	There was a power cut.	Reset the clock.

Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

Installation

WARNING!
Refer to Safety chapters.

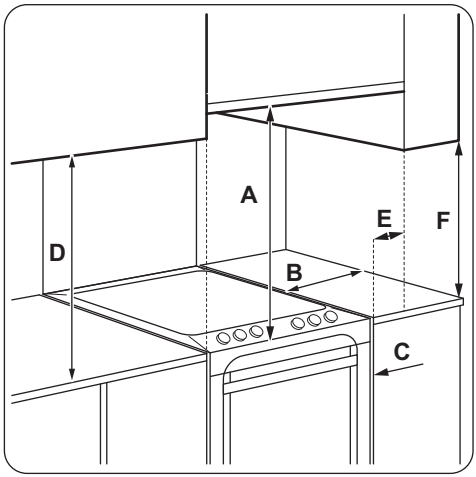
Technical data

Dimensions	
Height	894 - 912 mm
Width	595 mm
Depth	600 mm

Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

For the minimal distances of fitting check the table.

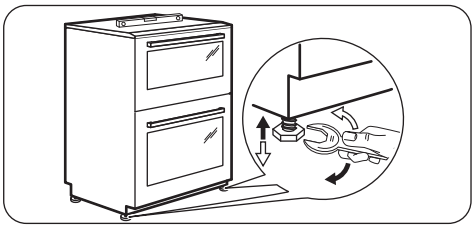


Minimum distances

Dimension	mm
A	650
B	150
C	2

Dimension	mm
D	400
E	450
F	less than 400

Levelling of the appliance

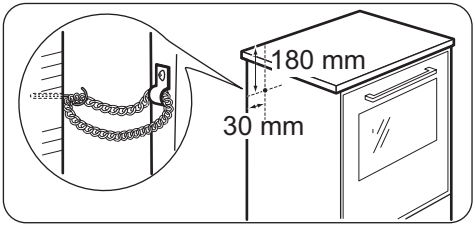


Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.

The stability chain

CAUTION!
Install the stability chain to prevent the appliance from tilting. The stability chain only works when the appliance is put in a correct area.

1. Measure down 180 mm from the appliance top surface, then measure right 30 mm.
2. Mark the position of the wall and this gives anchor point for the stability chain.



Other technical data

WARNING!
These instructions are only valid in the countries whose symbols appear on this booklet's cover.

Gas category:	I2H
Gas supply	G20 (2H) 20 mbar

Gas burners

BURNER	NORMAL POWER kW	Natural Gas	
		INJECTOR MARK 1/100 mm	Btu/h
Auxiliary	1	70	3412
Semi-rapid	1.9	96	6483
Rapid	3	119	10236
Grill	2.7	122	9212
Top Oven	1.7	95	5804
Main Oven	1.7	95	5804

Gas Connection

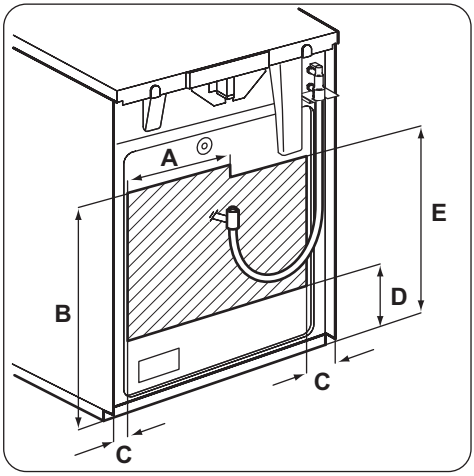
Use a flexible pipe in compliance with the regulation in force. Make sure they do not come in touch with mobile parts and are not squeezed.

WARNING!
Only a qualified and competent person can do the gas installation. Before you connect te gas, disconnect the appliance from the electricity supply or switch off the fuse in the fuse box. Close the primary valve of the gas supply.

Supply piping should not be less than R3/8. Connection is made to the Rc 1/2 (1/2 " B.S.P.) female threaded. The entry pipe is located just below the hob level on the rear left hand side of the appliance. The gas supply ramp is on the rear side of the appliance.

WARNING!
Only liquid sealants can be used when the inlet gas pipe is fitted i.e.: do not use the P.T.F.E. sealant tape. When the installation is complete, carry out a gas tightness test and make sure that the seal of each pipe fitting does not leak.

Use flexible tubing, which comply with the BS.669 current edition.



WARNING!
The gas bayonet connector must be in the marked area.

Dimension	mm
A	250
B	680
C	50
D	250
E	580

Pressure test

The Rapid injector is used as a pressure test point.

1. Connect the pressure gauge to the Rapid injector.
2. Examine the supply pressure by turning the Rapid burner and one other burner fully on, and lighting them. The pressure must be:
   a) 20 mbar for Natural Gas
   b) 29 mbar for LPG, butane only
   c) 37 mbar for LPG, propane only.
3. Turn the taps off and disconnect the pressure gauge.
4. Make sure that all burners work correctly.

Checking the hob burners

1. Lift the lid.
2. Put on the burner crowns and caps. Make sure that they are correctly seated.
3. Put on the pan supports.
4. Light one of the hob burners.
   To light the hob burner refer to the "Ignition of the hob burners".
   Check if the flame is regular.
   Check each of the burners.
5. Turn the knob for the hob to the off position.

Checking the oven burners and the grill

1. Put in the deep pan and the trivet.
2. Light the oven burner.
   To light the oven burner refer to the "Ignition of the oven burners".
   Check if the flame is regular.
   Check each of the burners.
3. Turn the knob to the off position.

Checking the Lid Safety Device

1. Lift the lid.
2. Light one of the hob burners.

To light the hob burner refer to the "Ignition of the hob burners".

3. Close the lid. There should be no gas supply to the hob burners. The burner goes out.
4. Turn the knob to the off position and lift the lid. The gas supply should be restored to the hob burners, when you turn the knob on.

Electrical installation

WARNING!
The manufacturer is not responsible if you do not follow the safety precautions from Safety chapters.

This appliance is supplied with a main plug and a main cable.

The spark generator is active all the time if the phases are not connected correctly.

Energy efficiency

Product information for hob according to EU 66/2014

Model identification	ZCG63200BA ZCG63200WA ZCG63200XA	
Type of hob	Hob inside Freestanding Cooker	
Number of gas burners	4	
Energy efficiency per gas burner (EE gas burner)	Left Front - Rapid	52.8 %
	Left rear - Semi Rapid	54.6 %
	Right front - Auxiliary	not applicable
	Right rear- Semi Rapid	54.6 %
Energy efficiency for the gas hob (EE gas hob)		54.0 %

EN 30-2-1: Domestic cooking appliances burning gas - Part 2-1 : Rational use of energy - General

Hob - Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you use the burners and pan support make sure they are assembled correctly.
- The cookware bottom should have the correct diameters for the burner size.
- Put the cookware directly over the burner and in the centre of it.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.
- If it is possible, use a pressure cooker. Refer to its user manual.

Product Fiche and information for ovens according to EU 65-66/2014

Supplier's name	Zanussi

Model identification	ZCG63200BA ZCG63200WA ZCG63200XA	
Energy Efficiency Index	Top oven: 105.0 Main oven: 90.0	
Energy efficiency class	Top oven: A Main oven: A	
Energy consumption with a standard load, conventional mode	Top oven: 1.38 kWh/cycle 4.95 MJ/cycle Main oven: 1.73 kWh/cycle 6.23 MJ/cycle	
Number of cavities	2	
Heat source	Gas	
Volume	Top oven: 34 l Main oven: 77 l	
Type of oven	Oven inside Freestanding Cooker	
Mass	ZCG63200BA	60.2 kg
	ZCG63200WA	59.7 kg
	ZCG63200XA	60.5 kg

EN 15181 Measuring method of the energy consumption of gas fired ovens.

Oven - Energy saving

The appliance contains features which help you save energy during everyday cooking.

- **General hints**
  - Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
  - Use metal dishes to improve the energy saving.
  - When possible, put the food inside the oven without heating it up.
  - When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum, 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.
  - Use the residual heat to warm up other foods.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting.

ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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